

SOTER VINEYARDS

2017 Mineral Springs Brut Rosé

THE VINEYARD. Mineral Springs Ranch (MSR) is a 240-acre Biodynamic farm and vineyard in the heart of Oregon wine country. Mineral Springs Vineyard consists of 40 acres of Pinot Noir and Chardonnay situated along the ridgeline of the property. The combination of respectful farming, ancient marine soils, and temperate climate, result in wines that are layered, nuanced, and captivating while expressing their singular place of origin.

THE VINTAGE. The 2017 growing was slow to start and came on the heels of a cold, wet winter. Bud break occurred at the end of April, and the weather remained dreary until late May when

opportunely clear skies and warm weather graced our entire growing region. Full bloom in the vineyard came in late June and was uninterrupted, priming us for record breaking yields, even with vigorous crop thinning. As mid-September approached, our sense of urgency to harvest increased with the threat of pending rains. As our Viticulturist, Nadine Basile put it, "We pulled in the last clusters right as the first morning drops were beginning to fall and we couldn't believe our luck. For such a late season, we were happy to see zero disease in the fruit. It was an extremely clean harvest due to the hot summer we had experienced, and the long hang time was essential to great flavor development."

Λ	D	\cap	N	ſΛ	S
\mathcal{A}	Γ	いり	ΙV		(, 1

strawberry creamsicle golden raspberry sweet bread

PRIMARY FLAVORS

summer berries ripe melon

SECONDARY FLAVORS

tangerine ritz cracker almond bright creamy

FINISH

VARIETALS

84% Pinot Noir 16% Chardonnay

APPELLATION & VINEYARD

Yamhill-Carlton Mineral Springs Vineyard

FERMENTATION & AGING

33% oak, 67% stainless steel aged 3 years en tirage

Disgorged March 2021 Dosage 3.6g/L

ALCOHOL

12.8%

PRODUCTION 810 cases

REFLECTIONS

This may be one of the most compelling examples yet produced from Mineral Springs Vineyard. A fine bead and pronounced acidity carriers the fruity and creamy flavors of this wine through the finish and beyond. It balances between fresh and rich in the most elegant way - one glass will certainly not be enough.











